

Indian Paneer Makhani Recipe

Indian Paneer Makhani is a popular and indulgent dish that originates from the rich culinary traditions of North India. It is a creamy and flavorful vegetarian preparation that features paneer, a type of Indian cheese, cooked in a luscious tomato-based gravy.

Ingredients:

- 250 grams paneer, cut into cubes
- 2 tablespoons oil
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 1/2 teaspoon red chili powder
- Salt to taste
- 2 tablespoons butter
- 1 teaspoon cumin seeds
- 1 medium-sized onion, finely chopped
- 2 tomatoes, pureed
- 1 teaspoon ginger paste
- 1 teaspoon garlic paste
- 1/2 teaspoon turmeric powder
- 1 teaspoon red chili powder
- 1 teaspoon garam masala
- 1 teaspoon dried fenugreek leaves (kasuri methi)
- 2 tablespoons cream
- Salt to taste
- Fresh coriander leaves for garnishing

Cooking Instructions:

- In a bowl, marinate the paneer cubes with ginger paste, garlic paste, red chili powder, and salt. Let it sit for 15-20 minutes.
- Heat oil in a pan over medium heat. Add the marinated paneer cubes and cook until they turn golden brown. Remove the paneer cubes from the pan and set aside.
- In the same pan, add butter and let it melt. Then add cumin seeds and sauté until they splutter.
- Add the chopped onions and cook until they become translucent.
- Add ginger paste and garlic paste to the pan and sauté for a minute.
- Add tomato puree, turmeric powder, red chili powder, and garam masala. Mix well and cook for about 5 minutes until the oil separates from the mixture.
- Crush the dried fenugreek leaves between your palms and add them to the gravy. Mix well.
- Add the cooked paneer cubes to the gravy and mix gently to coat them with the sauce.
- Stir in the cream and season with salt to taste. Cook for an additional 2-3 minutes.
- Garnish with fresh coriander leaves.
- Your Paneer Makhani is now ready to be served! It goes well with naan, roti, or steamed rice. Enjoy your meal!

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